

**FUNCTIONS**

Three wine bottles are depicted in a light yellow outline style. One bottle is lying horizontally at the bottom, while two others stand vertically behind it, one slightly to the left and one to the right.

**BOTTEGA**  
**KITCHEN**

# BOTTEGA KITCHEN

## FUNCTION SPACES

### RISTORANTE

The contemporary interior provides a relaxing ambience for your event. It offers a flexible space in an ideal setting with panoramic views of the vineyard.

Maximum Seated = 70

### THE SUNROOM

This room extends off of the 1850s cottage which houses the Uleybury Wines Cellar Door. Adjacent to the ristorante, the room provides an uninterrupted view of the gardens, vineyard and ocean.

Maximum Seated = 50

### THE BOTTEGA KITCHEN

Maximum seated for both the Ristorante and The Sunroom = 130  
(100 with room for entertainment)

Maximum standing (cocktail-style) indoors = 150 with room for entertainment

Maximum standing (cocktail-style) spreading out onto our lawns = 200

### ULEYBURY WINES PERGOLA

Dine al fresco in the shade of our pergola enjoying the sights, scents and sounds of the working vineyard. This space is versatile with the option to lower blinds on three sides.

Maximum Seated = 40

# BOTTEGA KITCHEN

## MENU OPTIONS

Menu selections are subject to seasonal changes and availability of ingredients.  
Dietary requirements can be catered for with prior notice.

### PIZZA PARTY

Grazing boards with a selection of cured sliced meats, gourmet cheeses, olives, marinated vegetables, dried fruits, dips and toasted flat bread, followed by a selection of our famous wood-oven pizzas served continuously throughout your event. The pizzas will be selected by our team from those listed on The Bottega Kitchen menu.

\$40 or \$100 pp with a 5-hour drinks package (100p minimum)

### COCKTAIL PARTY

Grazing boards and pizzas served as above with up to 4 items from the list below. Our team can either circulate among guests to offer your selection, or these items can be added to your grazing boards.

\$70 or \$130 pp with a 5-hour drinks package (80p minimum)

**Calamari Sale e Pepe** – Calamari seasoned with spicy paprika and sea salt, served with house-made aioli

**Salsiccia** – Grilled traditional pork sausage served with roasted capsicums, atop a garlic crouton

**Pollpette** – House-made pork and beef meatballs seasoned with paprika and fresh herbs, served in traditional sugo

**Pollo** – Marinated chicken skewers slow cooked until tender, and glazed in the wood oven to finish

**Arancini** – Roasted mushroom and mozzarella risotto rolled then lightly breaded, then fried until golden and served with a house-made aioli

**Spanakopita** – Spinach and feta phyllo pastries served with a balsamic reduction

**Vegetarian quiches** – A selection of assorted quiches baked with roasted vegetables, herbs and cheeses

# BOTTEGA KITCHEN

## SHARED PLATTERS

Taking the traditional sit-down-style function and adding a family feel by using large share plates. Shared entrée grazing boards followed by a selection of 3 main dishes served on platters with bread, seasoned vegetables and sauces.

\$90pp or \$150 pp with a 5-hour drinks package (70p minimum)

## ENTRÉE

**Grazing boards** – Cured sliced meats, gourmet cheeses, olives, marinated vegetables, dried fruits, dips and toasted flat bread

**Wood oven pizza** – An assorted selection of The Bottega Kitchen's house-made pizzas

## MAIN

**Bistecca** – Scotch Fillet brushed with rosemary and sea salt, charred, then slow roasted until pink. A selection of sauces will accompany each platter, along with a portion of garlic mashed potatoes

**Maiale** – Twice cooked Pork Belly, firstly cooked in the wood-oven low and slow, then finished on the char-grill and served with a selection of sauces and a cumin-spiced slaw

**Pollo** – Crispy skinned Chicken breast rubbed with a prosciutto and sage salt, then served with creamy mashed potato, candied onion and roasted vegetables, and finished with a lightly creamed fig sauce

**Ravioli** – Spinach and fetta parcels cooked to perfection, then served with a creamy white wine and shallot sauce, along with a green salad

**Pesce** – Depending on seasonal availability, the choice and style of fish will be advised

## DESSERT

**Torta** – A selection of Italian-style cakes and house-made desserts will be served on a vintage style food stand for guests to help themselves

# BOTTEGA KITCHEN

## TRADITIONAL SET MENU

Choose from dishes on The Bottega Kitchen menu or meet with us to design a menu for you and your guests. As a guide, we have drafted some examples on the next page.

### **3 Courses \$130.00 pp** with a 5-hour drinks package

Antipasto Platters to share

Main Course (choice of two)

Dessert = wedding cake

### **3 Courses \$140.00 pp** with a 5-hour drinks package

Entrée (choice of two)

Main Course (choice of two)

Dessert + wedding cake

### **4 Courses \$150.00 pp** with a 5-hour drinks package

Appetiser

Entrée (choice of two)

Main Course (choice of three)

Dessert + wedding cake

# BOTTEGA

## KITCHEN

### ENTRÉE

**Antipasto platter** – Cured sliced meats, gourmet cheeses, olives, marinated vegetables, dried fruits, dips and toasted flat bread

**Arancini** – Roasted mushroom and mozzarella risotto rolled then lightly breaded, then fried until golden and served with a house-made aioli

**Calamari Sale e Pepe** – Calamari seasoned with spicy paprika and sea salt, served with house-made aioli

**Ravioli** – Spinach and ricotta parcels cooked to perfection, then served with a creamy white wine and shallot sauce

### MAIN

All mains are served with rosemary and sea salt roasted potatoes, seasonal vegetables, green salad and bread for the table.

**Bistecca** – Scotch Fillet brushed with rosemary and sea salt, charred, then slow roasted until pink and served with a red wine jus

**Pollo** – Crispy skinned Chicken breast rubbed with a prosciutto and sage salt and served with a lightly creamed fig sauce

**Ravioli** – Spinach and fetta parcels cooked to perfection, served with a creamy white wine and shallot sauce

**Pesce** – Atlantic salmon wrapped in thinly sliced pancetta, then pan-fried until golden and served with a white wine and dill butter sauce

### DESSERT

**Panna Cotta** – Cream enriched with vanilla bean and served with berry compote

**Tiramisu** – Coffee-soaked sponge fingers layered with a creamy mascarpone with a hint of Kahlua

**Chocolate & Nutella Brownie** – Chocolate blended with the hazelnut flavours of Nutella, baked and served with clotted cream

# BOTTEGA KITCHEN

## THE BAR

### **PAY ON CONSUMPTION**

Purchase your drinks at the bar throughout your event.

### **BAR TAB**

Set your own limit on a bar tab offering the drinks that you wish to have available.

### **DRINKS PACKAGE**

All wedding bookings are to include a \$60 pp for a 5-hour package offering wine, beer, cider, soft drink and hot drinks.

Refer to The Bottega Kitchen menu for our drinks list.

*Bar service will cease at 11pm and music from 11:15pm to allow for people to finish their drinks and make their way home.*

# BOTTEGA KITCHEN

## WEDDINGS

Our ceremony garden and lawns adjacent to the restaurant is the perfect location for your special day, and the surrounding grounds are the perfect backdrop for your wedding photos.

### BOOKING FEE

\$1000.00 to hold your ceremony and/or wedding reception at The Bottega Kitchen at Uleybury Wines.

### INCLUSIONS

- Access to The Bottega Kitchen prior to your wedding to allow for set-up.
- Exclusive use of the Uleybury Wines Pergola and lawns from 4pm.
- Use of our ceremony garden with picturesque views over the vineyard.
- Use of our signing table and chairs.
- Access to the Uleybury Wines vineyard and barrel room for photos.

Bar service for the drinks package will be from 6pm-11pm and service will cease at 11:00pm to allow for people to finish their drinks and make their way home. Music will cease at 11:15pm and fee will be charged if staff must remain on site after midnight.



# BOTTEGA KITCHEN

## TERMS & CONDITIONS

### ROOM HIRE

Exclusive use of our function spaces during The Bottega Kitchen's advertised opening hours may incur a room hire fee at the discretion of management.

To hold your function at The Bottega Kitchen outside of our advertised opening hours, a room hire fee of \$200.00 is required, along with the specified deposit, to confirm your booking.

### BOOKING CONFIRMATION

Your tentative booking is held for two weeks only. To confirm your booking we will require a signed copy of the "Terms and Conditions" along with the specified deposit. Tentative bookings, without a deposit made within 14 days will be cancelled without consultation.

### CANCELLATIONS

Cancellations within one month of your function will result in a forfeit of the deposit.

### FINAL NUMBERS AND PAYMENT

Final numbers of guests are required one week prior to your event date. If for unforeseen circumstances, the numbers must be altered after this time there will be no refund for any cancellations.

Payment in full for your menu selection is required one week prior to your event, and full payment for drinks is required at the conclusion of your event.

### MENU SELECTIONS

Menu selections must be finalized two weeks prior to your event date. Special dietary requirements can be catered for with notice. We must be informed of any allergies prior to confirmation of the menu. We strongly suggest that anyone with allergies contacts The Bottega Kitchen manager directly to find an appropriate solution. We cannot guarantee trace removal of trace allergens.

No external food or drinks are to be brought in to the venue. However, we are happy for you to provide a cake.

### DECORATIONS

You may arrange your own decorations. Nothing is to be nailed, screwed or adhered to any wall or other surface of any areas unless The Bottega Kitchen has granted prior permission. No plastic

719 Uley Road, Uleybury SA 5114

**bookings** 0405 264 365 **email** [thebottega@uleybury.com](mailto:thebottega@uleybury.com)

**connect** [fb.com/uleyburywines](https://fb.com/uleyburywines) [www.uleybury.com](http://www.uleybury.com)

**Restaurant**

Sat and Sun

12:00pm–5:00pm

**Cellar door**

Wed and Sun

10:30am–5:00pm

# BOTTEGA KITCHEN

confetti is not permitted in any area of The Bottega Kitchen, including our outdoor areas. Should it be used a clean-up fee of \$150.00 will be charged.

## RESPONSIBILITY OF GOODS

The Bottega Kitchen will not be held liable for any loss or damage of any goods or equipment. This includes any goods or equipment you have hired for the function or that The Bottega Kitchen have hired on your behalf. Goods must be picked up within 24 hours after your event finish time.

## BEHAVIOUR

The management at The Bottega Kitchen hold the right to remove any individual that is deemed to be misbehaving or behaving in a disorderly manner. The Bottega Kitchen reserves the right to refuse bar service to any guest who is under the age of 18 or showing antisocial behaviour or signs of intoxication. Children must be supervised at all times. All people attending a function held at The Bottega Kitchen are on the property entirely at their own risk. All guests should follow staff instructions and stay within the confines of public areas identified by no trespass signs.

Smoking within The Bottega Kitchen is prohibited. There is a designated area outside the restaurant for smokers.

## LEGAL OBLIGATIONS / DAMAGES

You are financially responsible for any damages sustained to the property of The Bottega Kitchen or Uleybury Wines by you, your guests, or outside contractors prior, during or after your function. The Bottega Kitchen will not be held liable for any insurance claims against injury, damage, loss of equipment or personal property occurring as a result of the actions of external contractors.

I have read and here-by agree to the above terms and conditions.

Print Name: \_\_\_\_\_

Signature: \_\_\_\_\_

Date: \_\_\_\_/\_\_\_\_/\_\_\_\_

# BOTTEGA KITCHEN

Function Date: \_\_\_\_/\_\_\_\_/\_\_\_\_